

IOWA DEPARTMENT OF ADMINISTRATIVE SERVICES ▼
HUMAN RESOURCES ENTERPRISE

DAIRY PRODUCTS INSPECTOR

DEFINITION

Under general supervision, inspects facilities and equipment within an assigned territory used in the production, processing, manufacture and storage of dairy products to insure compliance with sanitation and related laws regulating the dairy industry; performs related work as required.

The Work Examples and Competencies listed are for illustrative purposes only and not intended to be the primary basis for position classification decisions.

WORK EXAMPLES

Inspects creameries, dairies and milk receiving stations as well as cheese, ice cream and powdered milk plants to insure compliance with laws regulating the production, processing and storage of milk and milk products.

Inspects equipment used in the production, processing and storage of milk and milk products to insure adequate sanitation.

Collects samples of milk and milk products for bacterial and content analysis and explains the results to appropriate plant personnel.

Inspects dairy farms producing grade "A" and grade "B" milk to insure adequate facilities and compliance with production regulations.

Prepares reports and maintains records to document inspections and violations.

Administers examinations for milk and cream grading and Babcock testing license to assure proper procedures in compliance with the Code.

Conducts emergency rating of milk sheds and the inspection of Iowa dairies or dairy products plants engaged in interstate commerce in order to cooperate with federal and state health officials.

COMPETENCIES REQUIRED

Knowledge of the equipment, methods, and procedures used in the production, processing, transportation, storage, and sale of dairy products.

Knowledge of the U.S. Public Health Ordinance and Iowa Dairy Laws.

Knowledge of sanitary inspection procedures and techniques.

Ability to establish and maintain effective work relationships with the public in order to facilitate inspections.

Ability to communicate effectively, both orally and in writing, in order to prepare inspection reports and to relate the results.

Ability to read and interpret building and equipment blueprints.

Displays high standards of ethical conduct. Exhibits honesty and integrity. Refrains from theft-related, dishonest or unethical behavior.

Works and communicates with internal and external clients and customers to meet their needs in a polite, courteous, and cooperative manner. Committed to quality service.

Displays a high level of initiative, effort and commitment towards completing assignments efficiently. Works with minimal supervision. Demonstrates responsible behavior and attention to detail.

Responds appropriately to supervision. Makes an effort to follow policy and cooperate with supervisors.

Aligns behavior with the needs, priorities and goals of the organization.

Encourages and facilitates cooperation, pride, trust, and group identity. Fosters commitment and team spirit.

Expresses information to individuals or groups effectively, taking into account the audience and nature of the information. Listens to others and responds appropriately.

EDUCATION, EXPERIENCE, AND SPECIAL REQUIREMENTS

Graduation from high school or G.E.D. equivalent and four years of employment in a dairy or dairy products plant as a production supervisor, production worker, technical sales representative, quality control inspector, or in other work related to the processing or manufacturing of milk or milk products;

OR

an equivalent combination of education and experience substituting thirty semester or equivalent hours of post high school course work in dairy or food technology, bacteriology, animal science or a closely related science for one year of the required experience with a maximum substitution of four years.

NOTE:

Extensive travel throughout the State of Iowa is required and employees must arrange transportation to and from assigned work areas.

Effective Date: 10/28/83 CLS